OVERVIEW OF FUNCTIONS

PYROLYTIC/MULTIFUNCTION OVENS

HOT AIR
Optimal heat distribution for a wide range of dishes

TOP & BOTTOM HEAT
Heat comes from the top and bottom elements

FAN ASSISTED
Heat from top and bottom elements is circulated

PIZZA
Highly concentrated heat in the lower half of the oven

RAPID HEATING
High temperatures reached in a short amount of time

MULTI COOKING
For simultaneous baking on 4 shelves

COMPLETE MENU
Ideal for large quantities over 2-3 shelves

EASY BAKING
Balanced heat distribution with limited power absorption

GENTLE HEAT
Perfect for preheating, or cooking delicate dishes

LOW TEMPERATURE
Preserves original tenderness, flavour and nutritional values

ENERGY SAVING
Reduces the power consumption of the oven while cooking

BBQ
Perfect for hamburgers or small pieces of meat

GRILL
Uses the top grill. Perfect for browning and toasting

FAN GRILL
Heat generated by the grill is distributed evenly by the fan

DEFROSTING
Temperature is set to 25°C. Suitable for defrosting food

DOUGH RESTING
Temperature of 30°C. Perfect for rising dough

PLATE WARMING
Temperature is between 55°C and 85°C

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FRANKE IS SWISS

MAKE IT WONDERFUL FRANKE

PROFESSIONAL SERIES

2019

FRANKE IS SWISS

MAKE IT WONDERFUL FRANKE

OVERVIEW OF FEATURES

DCT:2.0
Faster heat up time with reduced energy consumption

X:DOOR
Soft open and close door that's cool to touch when in use

CLEVER:COOKING
Cook 4 courses simultaneously. Supported by Franke recipe website.

WELLNESS:TECH
Slow cooking setting that retains the original nutrient value of the food

ECO:4
Reduced heat up time and power consumption

TRI:SAFE
Lockable display control and cool touch door

PERFECT:SENSE
Ensures meat is cooked perfectly inside and out

NERO:FINISH
Beautiful black ceramic glass finish

SELF CLEAN
Oven heats up to an extreme temperature so that all food residue is turned to ash, then simply wiped away with a damp cloth

STEAM FUNCTION
3 steam settings for healthier food

MICROWAVE FUNCTION
Cooks food quickly and efficiently

OVERVIEW OF FEATURES

POWERFUL BURNER
At 22MJ, this allows for quick heat up, reducing your cooking time

LOW SIMMER
With a simmer level of just 0.5MJ, superior burning performance allows for absolute precision

EASY MOVE TRIVETS
Sturdy support for heavy pans

INDUCTION TECHNOLOGY
Fastest, safest and most efficient way to cook on a cooktop

FLAME FAILURE
Gas shut-off safety feature

TOUCH CONTROL
Touch sensitive slide control panel

STAINLESS STEEL CONTROL KNOBS
Long lasting and easy to clean

AUTO SHUT OFF TIMER
Shuts off burners after they have been running for a pre-programmed amount of time

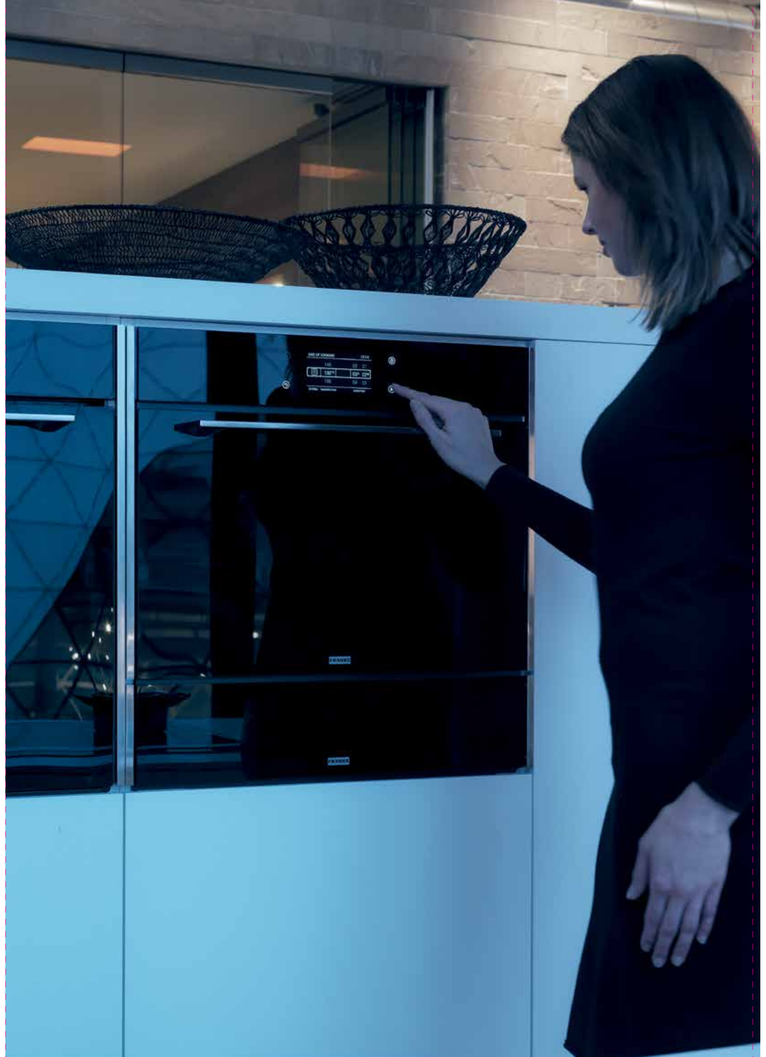
MINUTE REMINDER
Emits a beep once the elapsed time has passed as a warning

LOW PROFILE FINISH
Blend in seamlessly with your bench top

BUILT-IN EXTRACTION
Extraction integrated into the cooktop surface to eliminate unwanted odours and condensation at the source

PAUSE AND RECALL
Pause your cooktop, then pick up your cooking from where you left off with the touch of a button

RESIDUAL HEAT INDICATOR
Indicates when a heating zone is too hot to touch.



FRANKE
PROFESSIONAL

OVERVIEW OF FUNCTIONS

STEAM OVEN

TOP & BOTTOM HEAT
Heat comes from the top and bottom elements

TOP HEAT
Heat comes from top element

BOTTOM HEAT
Heat comes from bottom element

HALF GRILL
Uses half of the grill element

GREAT GRILL
Uses the whole grill element

HOT AIR GRILL
Grill and fan are active for optimal circulation

HOT AIR & BOTTOM HEAT
Bottom element, fan and round heating element are active

3D HOT AIR
Hot air is evenly circulated

ENERGY SAVING
Reduces the power consumption of the oven while cooking

AUTO MEAT
Perfect for roasting all kinds of meat

HOT AIR & STEAM
Gentle, regular and intensive steam settings

PURE STEAM
Perfect for steam cooking

MICROWAVE OVEN

TOP & BOTTOM HEAT
Heat comes from the top and bottom elements

TOP HEAT
Heat comes from above.

BOTTOM HEAT
Heat comes from below

HALF GRILL
Uses half of the grill element

GREAT GRILL
Uses the whole grill element

HOT AIR GRILL
Grill and fan are active for optimal circulation

HOT AIR & BOTTOM HEAT
Bottom element, fan and round heating element are active

3D HOT AIR
Hot air is evenly circulated

ENERGY SAVING
Reduces the power consumption of the oven while cooking

AUTO MEAT
Perfect for roasting all kinds of meat

MICROWAVE
Fast and efficient cooking

HOT AIR & MICROWAVE
Perfect for foods with long cooking times

GRILL, HOT AIR & MICROWAVE
Perfect for fast cooking while making food crispy and crunchy

Design

With European influences and the latest design trends at the forefront, Franke appliances strive for practicality, style and elegance to make your kitchen wonderful.

Quality

Built on a foundation of precision engineering and traditional craftsmanship, Franke prides itself on producing appliances of the highest quality and reliability.

Swiss Heritage

Over a century of Swiss quality and design without compromise has built Franke's solid reputation for Swiss expertise and innovation all over the world.

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1911

Hermann Franke establishes a sheet metal business in Rorschach, Switzerland.

1914 ▸24

During the First World War it is difficult to obtain materials for production. The post-war period and economic crisis delay development of the business.

1925 ▸30

Recovery of industrial and construction sectors. Addition of a sanitary installations department. Manufacture of hobs, skylights and dormer windows.

1931 ▸34

General slump. First sinks produced in nickeline, monel metal and later stainless steel.

1935 ▸36

Construction of a new factory, offices and residential building in Aarburg.

1937 ▸38

Economic upswing boosts sales. Beginning of series production and launch of first fully welded, flush mounted sink.

1946 ▸49

Expansion of manufacturing facilities and production of complete kitchens (Movenpick). First exports to neighbouring countries. Workforce increases to 250.

A CENTURY WITHOUT COMPROMISE

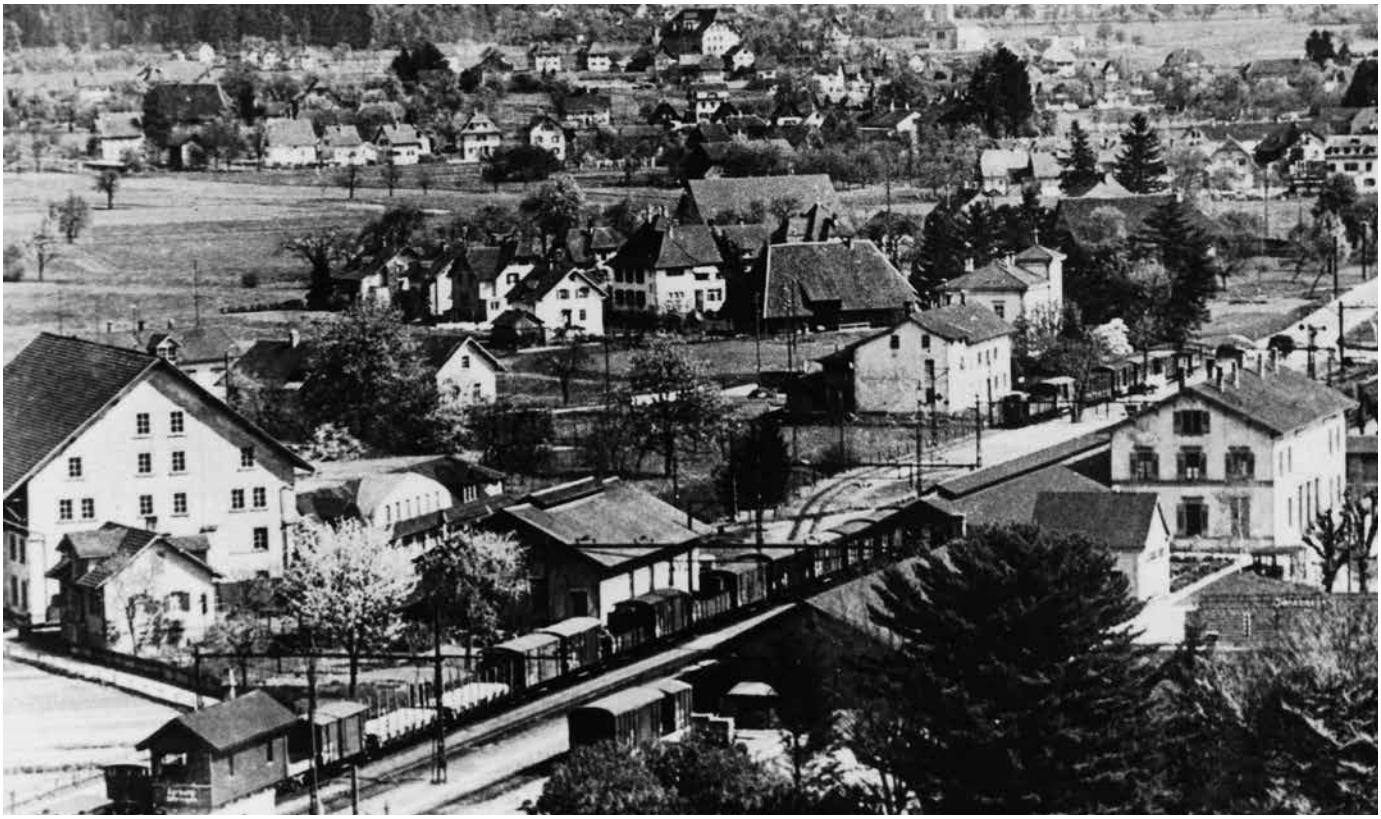
Franke is built on a foundation of Swiss precision and engineering combined with traditional craftsmanship.

The Franke story began as a small sheet-metal business in Rorschach, Switzerland, established by Hermann Franke in 1911. Since then, we've established efficient and economic manufacturing facilities all around the world.

SWISS PRECISION ENGINEERING

Many things have changed in the past century, but what is always the same is a set of values, characterised by respect, trust and openness.

The values of innovation, entrepreneurship, quality and stylish design were in the heart of Hermann Franke and continue to be at the heart of the business, as we enter a second century of smart design and stunning beauty.



1962 ▸ 74

Marked expansion of the Franke group. 13 new subsidiaries and two license companies established in Europe. In 1972, Franke builds and installs the first kitchen for McDonald's in Munich.

1975 ▸ 88

Walter Franke's friend and business partner Willi Pieper takes over ownership of Franke. Franke is structured into divisions in 1988.

1989

Michael Pieper (Willi Pieper's son) becomes CEO, and owner of the Franke Group in 1990. Under his leadership, rapid and systematic expansion of the core businesses worldwide takes place.

2002

Franke repositions its strategy and structure. The divisions are given more autonomy and responsibility. Two further core businesses are identified and organised to secure and build on the success of Franke:

Franke Water Systems and
Franke Coffee Systems

FRANKE TODAY

Many things have changed for Franke as a business over the last century. What has never changed in 100 years is the unwavering belief in product quality.

Although the product itself transformed from a single household article to a lifestyle addition in a unique range of kitchen systems, the outstanding quality has been a constant.

DISCOVER THE WONDERS OF A FRANKE KITCHEN

What does your dream kitchen look like? Does it stand out with chrome-plated steel? Or is it more reserved with a fine, stone finish? Will you be cooking for one, two or twenty?

We at Franke believe that every kitchen should be as unique as you are. It should be a place where you feel free to cook, eat, entertain, celebrate and more. And that's why we want to make your kitchen perfect – from sink to tap to oven – and from morning until night, each and every day.

WONDERFULLY CLEVER

Imagine a kitchen where everything worked together, looked great and had a purpose. A kitchen where all its components were designed to help you enjoy your day more. At Franke, this is how we approach the design of our kitchen systems. We work hard to ensure our solutions deliver the perfect balance of style, comfort and functionality to your kitchen.

WONDERFULLY INNOVATIVE

For over 100 years we've been tirelessly improving and innovating our products and services. This history and experience has helped us design and create kitchen solutions and products that prove themselves day-in and day-out in more than 100 million households around the world.

European Image Pictured

MAKE IT WONDERFUL WITH THE FRANKE PROFESSIONAL SERIES

It's easy to be ordinary; to have an ordinary kitchen, filled with things you neither love nor hate. But you should never settle for ordinary and that's why we ensure everything we make is wonderful. Wonderful turns a house into a home and turns work into play. Every Franke product aims to be wonderful in every way; from the first glimpse of carefully considered design, to manufacturing standards that ensures you can feel the quality and craftsmanship of every piece.

Be inspired. We are constantly thinking of new ways to make our range even better, adding new products, new ideas and new innovations. Keep up to date with it all on our Facebook and Instagram pages.

www.franke.com

@FrankeAUS

@frankeaus

Make it Wonderful

5 YEAR WARRANTY
FRANKE PROFESSIONAL
*T&C's apply

OVENS

A sleek, minimalist exterior hides a wealth of clever features and cutting edge technology. Multifunction cooking is now at your fingertips. Baking, low-temperature cooking or grilling: whatever cooking method you choose, these highly efficient and innovatively designed ovens perform to the highest of standards. It even prepares a variety of different dishes at the same time without transferring any smell, thanks to Dynamic Cooking Technology (DCT). With a wide variety of sizes and configurations to suit any lifestyle, perfect cooking and quality food is guaranteed.

OVEN FEATURES

NERO:FINISH

- No Protruding Dials or Buttons
- Easy Clean Enamel Cavity
- Uniform Design Across Range

X:DOOR

- Soft Open & Close
- Cool Touch Door
- Removable Inner Door

DCT:2.0

- Instant Heat
- Better Energy Consumption
- Better Heat Distribution

TRI:SAFE

- Lockable Control Display
- Lockable Oven Door
- Cool Touch Door

ECO:4

- Reduced Power Consumption
- Reduced Heat Up Time
- Solar Powered Franke Factories

WELLNESS:TECH

- Better Flavour
- Superior Health Benefits
- Perfect For Roasted Meat

CLEVER:COOKING

- 159 Automatic Cooking Functions
- Simultaneous 4 Course Cooking
- Franke Online Recipes

SCAN THIS CODE
TO VIEW FRANKE'S CLEVER:COOKING FEATURE

*Features vary depending on model choice

NEW

60CM PYROLYTIC OVEN

FPO60P18B1

Whether you want to prepare several courses or simply whip up a quick dish, the clever technical features of this oven makes baking and roasting a pleasure. The self cleaning function makes cleaning a breeze.

DCT:2.0 X:Door Clever:Cooking Wellness:Tech Eco:4

Tri:Safe Perfect:Sense Nero:Finish Self Clean

FEATURES:

- Dynamic Cooking Technology (DCT)
- Rapid pre-heat
- Self cleaning pyrolytic function
- Large inner volume (74 litres)
- Ergonomic telescopic runners
- 159 automatic cooking programmes
- Full colour touch display
- Soft door opening/closing
- Cool-to-touch door
- Childproof lock
- Oven temperature range 30° to 270°C
- Complete menu functionality
- Grill and turbo grill

INCLUDED ACCESSORIES:

- 1 Enamel baking tray
- 1 Enamel roasting tray
- 3 Telescopic runners
- 2 Wire racks
- 1 Temperature sensor probe

5 YEAR WARRANTY
FRANKE PROFESSIONAL
*T&C's apply

Clever:Cooking

Prepare your starter, first course, main course and dessert in the same oven at the same time, thanks to the innovative technology that allows you to cook four separate dishes. The best part is that each dish retains its own distinct character, as there is no odour transfer.

Dynamic Cooking Technology

Three naked heating elements enhance the heat distribution in your oven, improving efficiency and allowing for ultimate control of your cooking. Although the oven gets up to desired temperature in minutes, the oven door is still cool to touch.

Dimensions	Cavity size	Amps	Display	Finish
597 x 595 x 547mm	74L	16A Hard Wired	Touch	Black Glass

NEW

60CM MULTIFUNCTION OVEN

FPO60M17B1

Cooking becomes a breeze with customised functions on the multifunctional oven with 17 cooking options to suit whatever situation you find yourself in.

DCT:2.0 X:Door Clever:Cooking Wellness:Tech Eco:4

Tri:Safe Perfect:Sense Nero:Finish

FEATURES:

- Dynamic Cooking Technology (DCT)
- Rapid pre-heat
- A++ Energy rating
- Large inner volume (74 litres)
- Ergonomic telescopic runners
- 159 automatic cooking programmes
- Full colour touch display
- Soft door opening/closing
- Cool-to-touch door
- Childproof lock
- Oven temperature range 30° to 270°C
- Complete menu functionality
- Grill and turbo grill

INCLUDED ACCESSORIES:

- 1 Enamel baking tray
- 1 Enamel roasting tray
- 2 Telescopic runners
- 2 Wire racks
- 1 Temperature sensor probe

5 YEAR WARRANTY
FRANKE PROFESSIONAL
*T&C's apply

Clever:Cooking

Prepare your starter, first course, main course and dessert in the same oven at the same time, thanks to the innovative technology that allows you to cook four separate dishes. The best part is that each dish retains its own distinct character, as there is no odour transfer.

Dynamic Cooking Technology

Three naked heating elements enhance the thermal exchange in your oven, improving efficiency and allowing for ultimate control of your cooking. Although the oven gets up to desired temperature in minutes, the oven door is still cool to touch.

Dimensions	Cavity size	Amps	Display	Finish
597 x 595 x 547mm	74L	16A Hard Wired	Touch	Black Glass

NEW

45CM MICROWAVE OVEN/COMBI

FPMWO45C19B1

Is your life simply too busy to prepare food each day? This compact oven comes with an integrated microwave for those who are short on time. Naturally, it is also ready for a culinary challenge when you want to indulge in your passion for cooking over the weekend.

FEATURES:

- Full colour touch display
- Recipe suggestions
- 51 litre capacity
- 19 cooking functions
- Childproof lock
- Oven temperature range 40° to 230°C
- Large grill and turbo grill

INCLUDED ACCESSORIES:

- 1 Enamel baking tray
- 1 Glass cooking tray
- 1 Wire rack

X:Door | Clever:Cooking | Wellness:Tech | Eco:4 | Tri:Safe

Nero:Finish | Microwave Function

5 YEAR WARRANTY
FRANKE PROFESSIONAL
*T&C's apply

Touch Display

All of your oven functions are at your fingertips with the new, innovative and easy to use touch display.

Microwave Function

Combining the power of a convection oven with the speed and convenience of a microwave, you can be assured of delicious meals in quicker time.

Dimensions	Cavity size	Amps	Display	Finish
597 x 455 x 547mm	51L	16A Hard Wired	Touch	Black Glass

NEW

WARMING DRAWER

FPWD14B1

Complete your kitchen with a warming drawer. This versatile addition to your kitchen can defrost, keep food warm or cook it gently.

FEATURES:

- Push/pull opening system
- Easy to clean
- Ventilation provides even distribution of heat
- 0W in stand-by mode
- Temperature: min 40°C, max. 80°C
- LED operation light

5 YEAR WARRANTY
FRANKE PROFESSIONAL
*T&C's apply

Dimensions	CAPACITY	FUNCTIONS	Finish
597 x 140 x 517mm	15L	3	Black Glass

THE POWER OF STEAM

A HEALTHIER APPROACH TO COOKING

From vegetables to dumplings to fish, steam is a healthy alternative to traditional cooking methods. Cooking with steam helps to retain the nutrient value of your food for fresher, tastier and healthier meals for you and your family.

RETAIN THE FOOD'S NUTRITIONAL VALUE

Cooking methods such as roasting, boiling or microwaving can remove some of the nutrients out of your food. Cooking with steam retains the vitamins and minerals that your food had when it was fresh. It also helps to retain moisture, so there is no need for additional oil or butter.

EVEN BETTER TASTE

Healthy eating doesn't have to be bland, so don't sacrifice taste with steam cooking. It preserves the full flavour of the food and even leftovers taste delicious.

NEW

45CM STEAM OVEN/COMBI

FPSO45C21B1

This elegant steam oven not only looks good on the outside, it is also packed with innovative technology inside. Prepare a variety of different dishes to perfection and allow the flavours to develop fully, while retaining important nutrients.

X:Door | Clever:Cooking | Wellness:Tech | Eco:4 | Tri:Safe

Perfect:Sense | Nero:Finish | Steam Function

FEATURES:

- Full colour touch display
- Rapid heat-up function
- 51 litre capacity
- 159 automatic cooking programmes
- 21 cooking functions
- Water tank (2.4 litres)
- Childproof lock
- Oven temperature range 40° to 230°C
- Steam cooking
- Complete menu functionality
- Large grill and turbo grill

INCLUDED ACCESSORIES:

- 1 Enamel baking tray
- 1 Wire rack
- 2 Stainless steel baking trays
- 1 Ergonomic telescopic runner
- 1 Temperature sensor probe

5 YEAR WARRANTY
FRANKE PROFESSIONAL
*T&C's apply

Touch Display

All of your oven functions are at your fingertips with the new, innovative and easy to use touch display.

Steam Function

Perfect for a wide range of dishes, the steam function preserves the vitamin and mineral contents of your food for a healthier lifestyle without sacrificing taste.

Dimensions	Cavity size	Amps	Display	Finish
597 x 455 x 547mm	51L	16A Hard Wired	Touch	Black Glass

MYTHOS 2GETHER

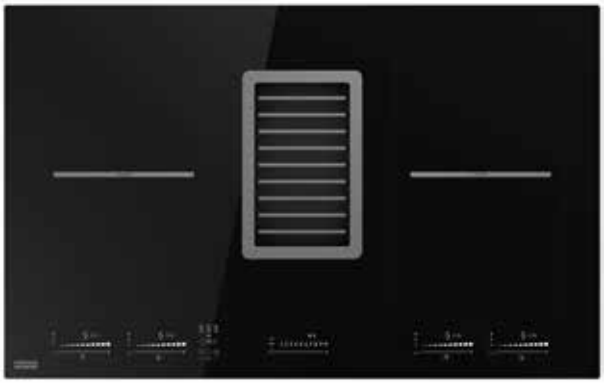
Mythos 2gether is the result of many years of development at Franke. This completely integrated cooktop extractor is the ideal choice for any modern minimalistic kitchen. Using a powerful built-in motor, the cooktop discreetly reduces cooking odours, smoke or steam right at the source. Automatic functions with preset cooking and power stages make everyday cooking easier, as does the automatic pan detection and extractor activation.

NEW

83CM MYTHOS 2GETHER COOKTOP

FMY839HI

Integrating modern technology and elegant design, this induction cooktop is a minimalistic dream with it's discreet, built-in extraction which is flush mounted to further increase aesthetic appeal.



Induction Technology

Touch Control

Minute Reminder

Pause & Recall

Residual Heat Indicator

Built-In Extraction

PERFORMANCE:

- Digital touch sliding display
- Fast and easy installation
- Waterproof motor with water collector for condensation
- Enamelled cast iron grid
- Child lock
- 9 Preset power levels and 2-step boost levels
- Automatic pan detection
- Flush mounted extraction with brushless, slim line motor
- A+++ energy efficiency

USER BENEFITS:

- Residual heat indicator for operational safety
- Electronic Child Lock function to prevent unauthorised access
- Automatic Heat-up & Turn-down function for common cooking processes
- Minute reminder
- Pause & Recall function to de- and reactivate all active cooking settings with the simple touch of a button

ACCESSORIES:

- Included: Installation kit for the recirculating version (Available in 6cm or 10cm kitchen plinth)
- Available: Additional replacement charcoal filters
  Extraction kit (for ducting out)

Integrated Extraction

Built into the cooktop, odours and condensation are extracted right at the source. Its discreet and minimalistic design saves space in the kitchen as it eliminates the need for a separate rangehood.

Touch LED controls

Touch LED controls allow for a visual interpretation of output levels on the simple slide controls on all our induction cooktops.

Dimensions	Power	Amps	Finish
830 x 520mm	220-240 V	48A Hard Wired	Black Glass

GAS COOKTOPS

Cook with professional efficiency with Franke's innovative burner designs. Ranging from a high powered 22Mj burn to a low 0.5Mj simmer, it's versatile temperature range makes it easy to cook anything and everything. Be assured your cooktop will stand the test of time with stainless steel knobs and cast-iron trivets, which also make cleaning your cooktop a breeze.

NEW

100CM 3 BURNER LOW PROFILE GAS COOKTOP

FLG1003B1N/L

For an uninterrupted bench top, this low profile cooktop adds a clean, minimalistic and elegant edge to your kitchen, with the high cooking standards that Franke is known for.

PROUDLY MADE IN AUSTRALIA

PERFORMANCE:

- 1 x High power 22.0 MJ/h WOK burner
- Low simmer 0.5 MJ/h
- 3 Solid brass burners
- Solid stainless steel control knobs
- Hand tuned for optimum performance

SAFETY:

- Auto shut off timer
- Minute reminder function
- Electronically controlled gas valves

CONVENIENCE:

- Low profile finish for an uninterrupted benchtop
- Easy-move cast iron trivets, dishwasher safe for easy cleaning
- Frameless 4mm thick ceramic glass surface for easy cleaning

Powerful Burner | Low Simmer | Easy Move Trivets | Stainless Steel Knobs | Auto Shut-Off Timer

Minute Reminder | Low Profile Finish

5 YEAR WARRANTY
FRANKE PROFESSIONAL
*T&C's apply

High Power 22 MJ/h WOK

Cook up a storm with the versatile premium wok burner that makes high intensity cooking a breeze with an output of 22 MJ/h.

Low Simmer 0.5 MJ/h

A wok burner like no other, the versatile German sourced burner will get down to as low as 0.5 MJ/h, allowing for delicate simmering and even melting chocolate.

Dimensions	Power	Amps	Finish
1003 x 450mm	220-240 V	10A Plug	Black Glass/Stainless

NEW

95CM 5 BURNER LOW PROFILE GAS COOKTOP

FLG945B1N/L

Technology and design are the central values in this 5 burner cooktop. A low profile finish adds a minimalistic touch to your kitchen, while features such as auto shut-off gas valves and the minute reminder ensures you and your kitchen are kept safe.

PROUDLY MADE IN AUSTRALIA

PERFORMANCE:

- 1 x High power 22.0 MJ/h WOK burner
- Low simmer 0.5 MJ/h
- 5 Solid brass burners
- Solid stainless steel control knobs
- Hand tuned for optimum performance

SAFETY:

- Auto shut off timer
- Minute reminder function

CONVENIENCE:

- Low profile finish for an uninterrupted benchtop
- Easy-move cast iron trivets, dishwasher safe for easy cleaning
- Frameless 4mm thick ceramic glass surface for easy cleaning

Powerful Burner | Low Simmer | Easy Move Trivets | Stainless Steel Knobs | Auto Shut-Off Timer | Minute Reminder | Low Profile Finish

5 YEAR WARRANTY
FRANKE PROFESSIONAL
*T&C's apply

High Power 22 MJ/h WOK

Cook up a storm with the versatile premium wok burner that makes high intensity cooking a breeze with an output of 22 MJ/h.

Low Simmer 0.5 MJ/h

A wok burner like no other, the versatile German sourced burner will get down to as low as 0.5 MJ/h, allowing for delicate simmering and even melting chocolate.

Dimensions	Power	Amps	Finish
945 x 540mm	220-240 V	10A Plug	Black Glass/Stainless

96CM CERAMIC GLASS GAS COOKTOP

FIG905B1 N/L

Combining elegance, flexibility and power, this frameless black ceramic glass cooktop will match seamlessly with your Franke appliances and will ensure optimum performance for your cooking needs.

PROUDLY MADE IN AUSTRALIA

PERFORMANCE:

- 1 x High power 22.0 MJ/h WOK burner
- Low simmer 0.5 MJ/h
- 1 x 8.5 MJ/h standard burner
- 2 x 10.2 MJ/h large burner
- 1 x 6.5 MJ/h compact burner
- Five solid brass burners
- Solid stainless steel control knobs
- Hand tuned for optimum performance

SAFETY:

- Flame failure safety device to shut off gas supply on all burners

CONVENIENCE:

- Fits in a 90cm cut out for the replacement option
- Easy-move cast iron trivets, dishwasher safe for easy cleaning
- Frameless 4mm thick ceramic glass surface for easy cleaning

Powerful Burner | Low Simmer | Easy Move Trivets | Flame Failure | Stainless Steel Knobs

5 YEAR WARRANTY
FRANKE PROFESSIONAL
*T&C's apply

High Power 22 MJ/h WOK

Cook up a storm with the versatile premium wok burner that makes high intensity cooking a breeze with an output of 22 MJ/h.

Low Simmer 0.5 MJ/h

A wok burner like no other, the versatile German sourced burner will get down to as low as 0.5 MJ/h, allowing for delicate simmering and even melting chocolate.

Dimensions	Power	Amps	Finish
960 x 505 x 65mm	220-240 V	10A Plug	Black Glass

98.5CM GAS COOKTOP

FIG906S1 N/L (Stainless) FIG906B1 N/L (Black)

The stainless steel range of the Franke Professional Series gas cooktops will last the test of time, with a 3mm thick stainless steel surface you can rest assured that your cooktop will handle anything you throw at it. Or for a more modern and sleek look, choose the 4mm thick stylish black ceramic glass version with smooth bevelled edges to enhance your kitchen appeal.

PERFORMANCE:

- 2 x High power 22.0 MJ/h WOK burner
- Low simmer 0.5 MJ/h
- 2 x 8.5 MJ/h standard burners
- 1 x 10.2 MJ/h large burner
- 1 x 6.5 MJ/h compact burner
- Six solid brass burners
- Solid stainless steel control knobs
- Hand tuned for optimum performance

SAFETY:

- Flame failure safety device to shut off gas supply on all burners

CONVENIENCE:

- Easy-move cast iron trivets, dishwasher safe for easy cleaning
- Stainless steel 3mm thick 18/10 with Scotch-Brite finish for easy cleaning (FIG906S1)
- Frameless 4mm thick ceramic black glass surface for easy cleaning (FIG906B1)

PROUDLY MADE IN AUSTRALIA

Powerful Burner | Low Simmer | Easy Move Trivets | Flame Failure | Stainless Steel Knobs

5 YEAR WARRANTY
FRANKE PROFESSIONAL
*T&C's apply

High Power 22 MJ/h WOK

Cook up a storm with the versatile premium wok burner that makes high intensity cooking a breeze with an output of 22 MJ/h.

Low Simmer 0.5 MJ/h

A wok burner like no other, the versatile German sourced burner will get down to as low as 0.5 MJ/h, allowing for delicate simmering and even melting chocolate.

Dimensions	Power	Amps	Finish
985 x 505 x 60mm	220-240 V	10A Plug	Stainless Steel or Black Glass

66CM GAS COOKTOP

FIG604S1 N/L (Stainless) FIG604B1 N/L (Black)

Re-envisioning the standard, the 66cm Franke Professional Series gas cooktop combines power and style to enhance your cooking experience and gives your kitchen a robust and functional piece of Franke excellence.

PERFORMANCE:

- 1 x High power 22.0 MJ/h WOK burner
- Low simmer 0.5 MJ/h
- 1 x 8.5 MJ/h standard burner
- 1 x 10.2 MJ/h large burner
- 1 x 6.5 MJ/h compact burner
- 4 x solid brass burners
- Solid stainless steel control knobs
- Hand tuned for optimum performance

SAFETY:

- Flame failure safety device to shut off gas supply on all burners

CONVENIENCE:

- Fits in a 60cm cutout for the replacement option
- Easy-move cast iron trivets, dishwasher safe for easy cleaning
- Stainless steel 3mm thick 18/10 with Scotch-Brite finish for easy cleaning (FIG604S1)
- Frameless 4mm thick ceramic black glass surface for easy cleaning (FIG604B1)

PROUDLY MADE IN AUSTRALIA

Powerful Burner | Low Simmer | Easy Move Trivets | Flame Failure | Stainless Steel Knobs

5 YEAR WARRANTY
FRANKE PROFESSIONAL
*T&C's apply

High Power 22 MJ/h WOK

Cook up a storm with the versatile premium wok burner that makes high intensity cooking a breeze with an output of 22 MJ/h.

Low Simmer 0.5 MJ/h

A wok burner like no other, the versatile German sourced burner will get down to as low as 0.5 MJ/h, allowing for delicate simmering and even melting chocolate.

Dimensions	Power	Amps	Finish
660 x 505 x 60mm	220-240 V	10A Plug	Stainless Steel or Black Glass

85CM GAS COOKTOP

FIG903S1 N/L (Stainless) FIG903B1 N/L (Black)

This slimline series of cooktops will ensure that you can still perform powerfully whilst having the convenience of inline cooking.

PERFORMANCE:

- 1 x High power 22.0 MJ/h WOK burner
- Low simmer 0.5 MJ/h
- 1 x 10.2 MJ/h large burner
- 1 x 6.5 MJ/h compact burner
- 3 x solid brass burners
- Solid stainless steel control knobs
- Hand tuned for optimum performance

SAFETY:

- Flame failure safety device to shut off gas supply on all burners

CONVENIENCE:

- Easy-move cast iron trivets, dishwasher safe for easy cleaning
- Stainless steel 3mm thick 18/10 with Scotch-Brite finish for easy cleaning (FIG903S1)
- Frameless 4mm thick ceramic black glass surface for easy cleaning (FIG903B1)

PROUDLY MADE IN AUSTRALIA

Powerful Burner | Low Simmer | Easy Move Trivets | Flame Failure | Stainless Steel Knobs

5 YEAR WARRANTY
FRANKE PROFESSIONAL
*T&C's apply

High Power 22 MJ/h WOK

Cook up a storm with the versatile premium wok burner that makes high intensity cooking a breeze with an output of 22 MJ/h.

Low Simmer 0.5 MJ/h

A wok burner like no other, the versatile German sourced burner will get down to as low as 0.5 MJ/h, allowing for delicate simmering and even melting chocolate.

Dimensions	Power	Amps	Finish
850 x 405 x 50mm	220-240 V	10A Plug	Stainless Steel or Black Glass

35.2CM GAS COOKTOP

FIG301S1 N/L (Stainless) FIG301B1 N/L (Black)

Enjoy the convenience of having a powerful premium wok burner at your finger tips either as a centrepiece for your kitchen or an auxiliary for when you need the quality control of high intensity cooking or low temperature simmering.

PERFORMANCE:

- 1 x High power 22.0 MJ/h WOK burner
- Low simmer 0.5 MJ/h
- Solid brass burner
- Solid stainless steel control knob
- Hand tuned for optimum performance

SAFETY:

- Flame failure safety device to shut off gas supply on the burner

CONVENIENCE:

- Easy-move cast iron trivets, dishwasher safe for easy cleaning
- Stainless steel 3mm thick 18/10 with Scotch-Brite finish for easy cleaning (FIG301S1)
- Frameless 4mm thick ceramic black glass surface for easy cleaning (FIG301B1)

PROUDLY MADE IN AUSTRALIA

Powerful Burner | Low Simmer | Easy Move Trivets | Flame Failure | Stainless Steel Knobs

5 YEAR WARRANTY
FRANKE PROFESSIONAL
*T&C's apply

High Power 22 MJ/h WOK

Cook up a storm with the versatile premium wok burner that makes high intensity cooking a breeze with an output of 22 MJ/h.

Low Simmer 0.5 MJ/h

A wok burner like no other, the versatile German sourced burner will get down to as low as 0.5 MJ/h, allowing for delicate simmering and even melting chocolate.

Dimensions	Power	Amps	Finish
352 x 405 x 65mm	220-240 V	10A Plug	Stainless Steel or Black Glass

INDUCTION COOKTOPS

Induction cooktops have revolutionised the way we cook and have added convenience and efficiency to the kitchen. Induction works off magnetic fields and directs heat to the touch point of pots and pans instead of heating an entire surface area. With the Franke Professional Series induction cooktops we lead the way with Octazone technology, which maximises the usable surface area, perfect for larger casserole dishes. Colour slide touch controls adds class and functions like pause and recall, keep warm and even a grill function means you have one of the most versatile induction cooktops around.

90CM INDUCTION COOKTOP

FIX906B1

Experience the latest in technology with the Franke Professional Series induction cooktops that lead the way in performance and style. The 90cm comes equipped with 6 Octazones that combine to give you a greater surface area on which to cook.

Induction Technology

Touch Control

Auto Shut-Off Timer

Minute Reminder

Pause & Recall

Residual Heat Indicator

PERFORMANCE:

- Six individually controlled OCTAZONE induction cooking areas
- Automatic pan detection
- Automatic safety switch-off
- Two-stage booster function per zone to enable optimal utilisation of available power
- Automatic bridging of two zones to create three XL zones for use with oblong casserole dishes
- Octagonal shape of individual zones maximises uniformity of heat distribution.

SAFETY:

- Residual heat indicator for operational safety
- Electronic child lock function to prevent unauthorised access
- Six timer functions and separate minute minder

USER BENEFITS:

- Automatic heat-up & turn-down function
- Three temperature controlled keep warm presets (42, 70, 94°C) for set and forget applications
- Pause and recall function with a simple touch and swipe of a button
- Grill function for optimum use with optional griddle plate, giving peace of mind with temperature sensing so no over heating of the cooktop.

5 YEAR WARRANTY
FRANKE PROFESSIONAL
*T&C's apply

Colour LED controls

Coloured LED controls allow for a visual interpretation of output levels on the simple slide controls on all our induction cooktops.

Grill Function

Not a function commonly associated with induction, which makes the Franke Professional Series unique, grill like you would on a conventional gas cooktop with griddle plate.

Dimensions	Power	Amps	Finish
900 x 520 x 48mm	220-240 V	48A Hard Wired	Black Glass

59CM INDUCTION COOKTOP

FIX604B1

Smaller in design, but in no way lacking power, this 59cm induction cooktop comes equipped with all the features of its larger counterpart in the range.

Induction Technology

Touch Control

Auto Shut-Off Timer

Minute Reminder

Pause & Recall

Residual Heat Indicator

PERFORMANCE:

- Four individually controlled OCTAZONE induction cooking areas
- Automatic pan detection
- Automatic safety switch-off
- Two-stage booster function per zone to enable optimal utilisation of available power
- Automatic bridging of two zones to create two XL zones for use with oblong casserole dishes or optional griddle plate
- Octagonal shape of individual zones maximises uniformity of heat distribution

SAFETY:

- Residual heat indicator for operational safety
- Electronic child lock function to prevent unauthorised access
- Four timer functions and separate minute minder

USER BENEFITS:

- Automatic heat-up and turn-down function
- Three temperature controlled keep warm presets (42, 70, 94°C) for set and forget applications
- Pause and recall function with a simple touch and swipe of a button
- Grill function for optimum use with optional griddle plate, giving peace of mind with temperature sensing so no over heating of the cooktop.

5 YEAR WARRANTY
FRANKE PROFESSIONAL
*T&C's apply

Colour LED controls

Coloured LED controls allow for a visual interpretation of output levels on the simple slide controls on all our induction cooktops.

Grill Function

Not a function commonly associated with induction, which makes the Franke Professional Series unique, grill like you would on a conventional gas cooktop with a griddle plate.

Dimensions	Power	Amps	Finish
590 x 520 x 48mm	220-240 V	32A Hard Wired	Black Glass

EUROPEAN IMAGE SHOWN

GAS & INDUCTION COOKTOPS

Enjoy the best of both worlds with the Franke Professional Series dual fuel cooktops that combine the power of the premium quality gas burners with the power of induction technology. Easily one of the most powerful cooktops outside a commercial kitchen, this dual fuel range will have the most powerful components at your finger tips.

NEW

96CM GLASS GAS & INDUCTION COOKTOP

FIXG9041B1 N/L

Efficiency and elegance come together with a powerful wok burner, modern induction cooktop technology and a slim, black glass finish.

PERFORMANCE:

Cooking with gas

- 1 x High power 22.0 MJ/h WOK burner
- Low simmer 0.5 MJ/h
- Solid stainless steel control knob
- Hand tuned solid brass burner for optimum performance

Induction cooking

- 7.4kW 4 zone induction with slide touch controls
- Automatic bridging of two zones with 3.7 kW per zone.

SAFETY :

- Electronic ChildLock function to prevent unauthorised access
- Automatic pan detection and safety cut-out (induction zones)

CONVENIENCE:

- Pause and Recall Function
- Three temperature controlled Keep Warm presets (42, 70, 94 °C) for set & forget applications

Powerful Burner

Low Simmer

Easy Move Trivet

Touch Control

Induction Technology

Stainless Steel Knob

5 YEAR WARRANTY
FRANKE PROFESSIONAL
*T&C's apply

High Power. Low Simmer WOK

From delicate simmering as low as 0.5 MJ/h to high intensity wok cooking at 22 MJ/h, the Franke WOK burner is designed to cover the full array of requirements

Dual Fuel Convenience

Enjoy double the power with these twin induction surfaces, both with booster function and a maximum 3.7kW output combined with a high power, low simmer WOK burner.

Dimensions	Power	Amps	Finish
960 x 520 x 65mm	220-240 V	10A and 32A	Black Glass

85CM GLASS GAS & INDUCTION COOKTOP

FIXG903B1 N/L

Enjoy the best of both worlds with this slimline Franke Professional Series cooktop which combines the power of the premium wok burner and the control of dual induction zones.

PROUDLY MADE IN AUSTRALIA

Powerful Burner

Low Simmer

Easy Move Trivet

Flame Failure

Induction Technology

Stainless Steel Knobs

PERFORMANCE:

Cooking with gas

- 1 x High power 22.0 MJ/h WOK burner
- Low simmer 0.5 MJ/h
- Solid stainless steel control knobs
- Hand tuned solid brass burner for optimum performance

Induction cooking

- 1 x 210mm diameter induction cooking zone with booster function and 3.2kW maximum output.
- 1 x 140mm diameter induction cooking zone with booster function and 1.8kW maximum output.

SAFETY:

- Flame failure safety device to shut off gas supply on the burner
- Automatic pan detection and safety cut-out (induction zones)

CONVENIENCE:

- Easy-move cast iron trivet, dishwasher safe for easy cleaning

5 YEAR WARRANTY
FRANKE PROFESSIONAL
*T&C's apply

High Power. Low Simmer WOK

From delicate simmering as low as 0.5 MJ/h to high intensity wok cooking at 22 MJ/h, the Franke WOK burner is designed to cover the full array of requirements

Dual Fuel Convenience

Enjoy double the power with these twin induction surfaces, both with booster function and a maximum 3.7kW output combined with a high power, low simmer WOK burner.

Dimensions	Power	Amps	Finish
850 x 405 x 60mm	220-240 V	15A Plug	Black Glass

101.5CM GLASS GAS & INDUCTION COOKTOP

FIXG905B1 N/L

Power. It's the easiest to way to describe this dual fuel cooktop with 4 premium high powered wok burners and a central 28cm induction cooktop. Easily the most powerful consumer cooktop on the Australian market, give your kitchen a real boost with this multifunction performance cooktop.

PERFORMANCE:

Cooking with gas

- 4 x High power 22.0 MJ/h WOK burner
- Low simmer 0.5 MJ/h
- Solid stainless steel control knobs
- Hand tuned solid brass burner for optimum performance

Cooking with induction

- 1 x 280mm diameter induction cooking zone with booster function and 5.5kW maximum output

SAFETY:

- Flame failure safety device to shut off gas supply on all burners
- Automatic pan detection and safety cut-out (induction zone)

CONVENIENCE:

- Easy-move cast iron trivets, dishwasher safe for easy cleaning

PROUDLY MADE IN AUSTRALIA

Powerful Burner | Low Simmer | Easy Move Trivets | Flame Failure | Induction Technology | Stainless Steel Knobs

5 YEAR WARRANTY
FRANKE PROFESSIONAL
*T&C's apply

High Power. Low Simmer WOK

From delicate simmering as low as 0.5 MJ/h to high intensity wok cooking at 22 MJ/h, the Franke WOK burner is designed to cover the full array of requirements

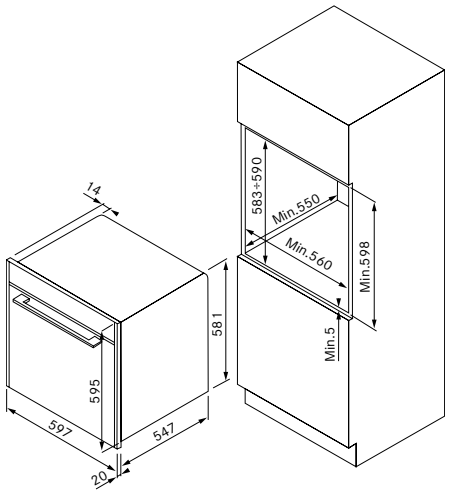
Induction Zone

A 280mm diameter at 5.5 kW (maximum output) induction zone makes this cooktop the ultimate combination of gas and induction.

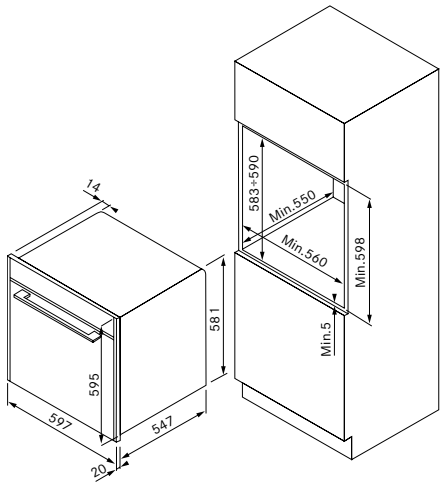
Dimensions	Power	Amps	Finish
1015 x 505 x 125mm	220-240 V	25A Hard Wired	Black Glass

TECHNICAL DIAGRAMS

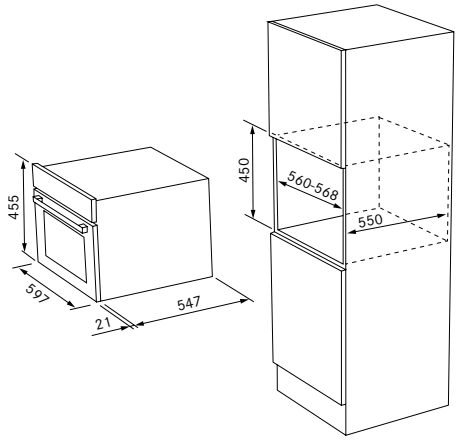
FPO60P18B1 - 60CM PYROLYTIC OVEN (PAGE10)



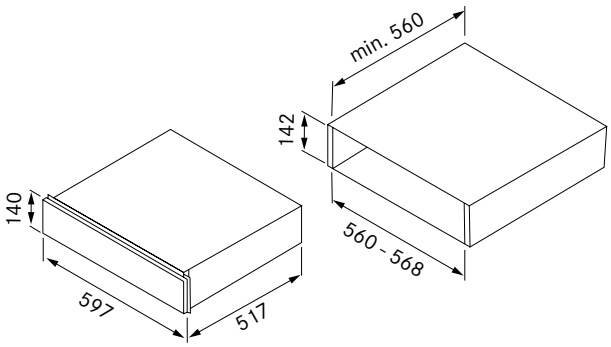
FPO60M17B1 - 60CM MULTIFUNCTION OVEN (PAGE 11)



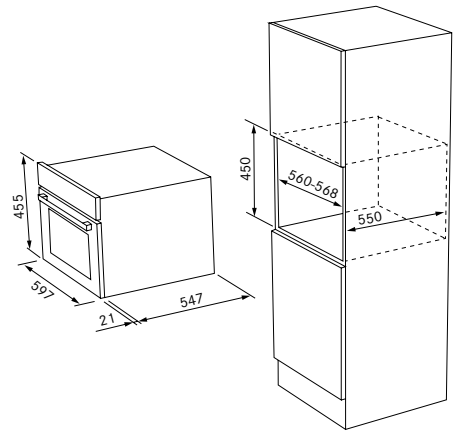
FPMWO45C19B1 - 45CM MICROWAVE OVEN COMBI (PAGE 12)



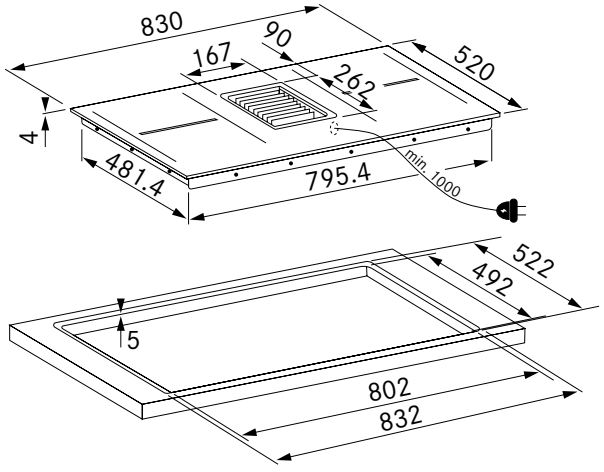
FPWD14B1 - WARMING DRAWER (PAGE 13)



FPSO45C21B1 - 45CM STEAM OVEN COMBI (PAGE 16)

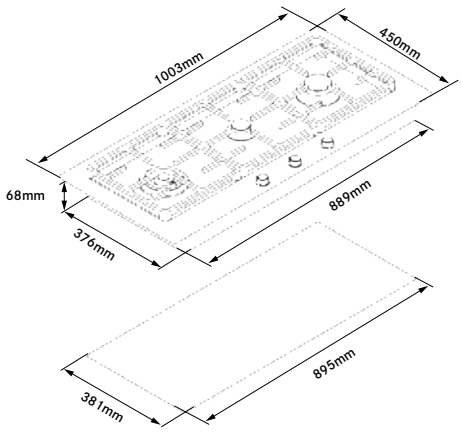


FMY839HI- MYTHOS 2GETHER COOKTOP (PAGE 19)



Please refer to installation guides for installation and cabinetry requirements.

FLG1003B1N/L - 100CM LOW PROFILE COOKTOP (PAGE 21)



FLG945B1N/L - 94CM LOW PROFILE COOKTOP (PAGE 22)

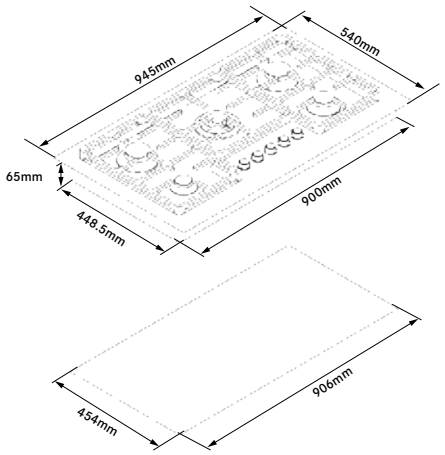


FIG905B1 N/L - 96CM GAS COOKTOP (PAGE 23)

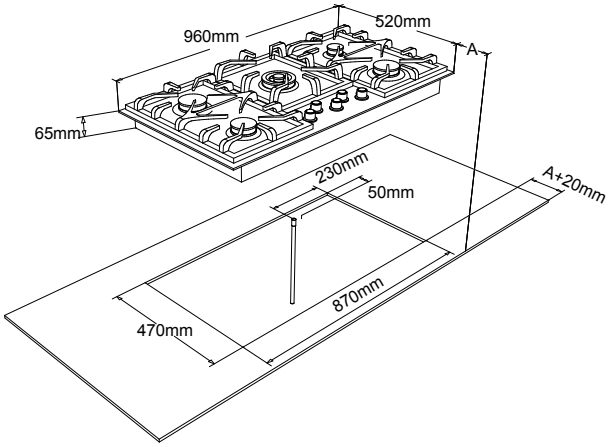


FIG906S1 N/L - 98.5CM GAS COOKTOP (PAGE 24)

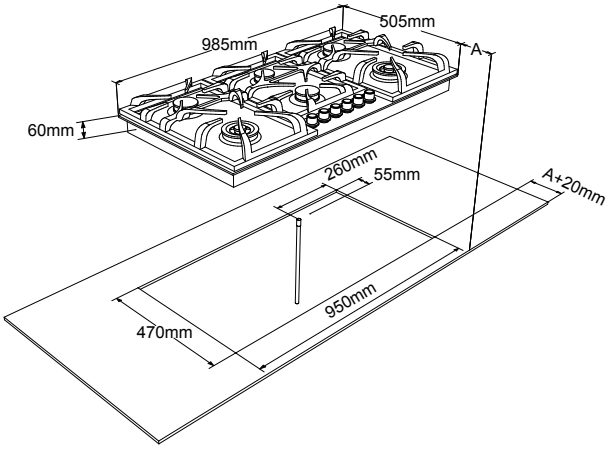


FIG906B1 N/L - 98.5CM GAS COOKTOP (PAGE 24)

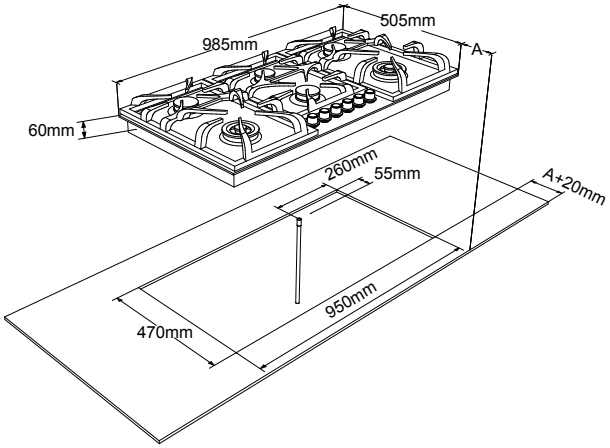
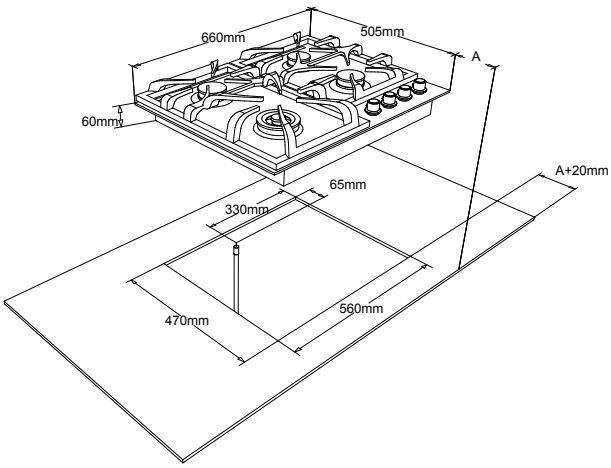


FIG604S1 N/L - 66CM GAS COOKTOP (PAGE 25)



Please refer to installation guides for installation and cabinetry requirements.

FIG604B1 N/L - 66CM GAS COOKTOP (PAGE 25)

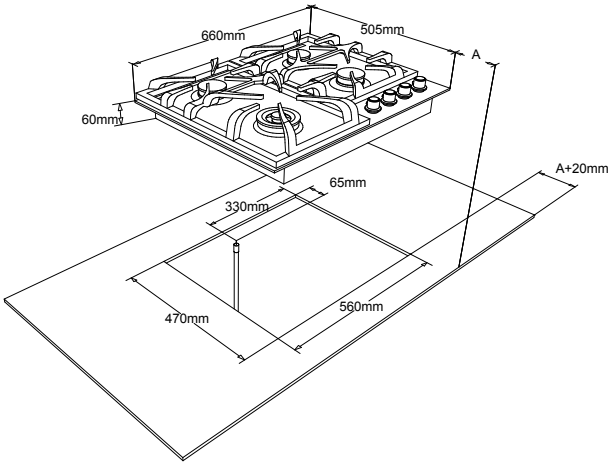


FIG903S1 N/L - 85CM GAS COOKTOP (PAGE 26)

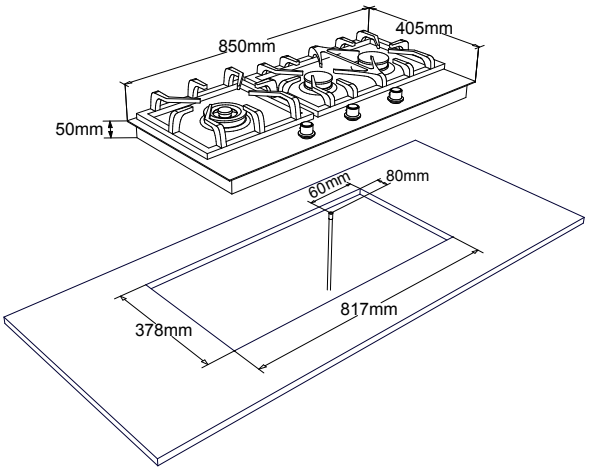


FIG903B1 N/L - 85CM GAS COOKTOP (PAGE 26)

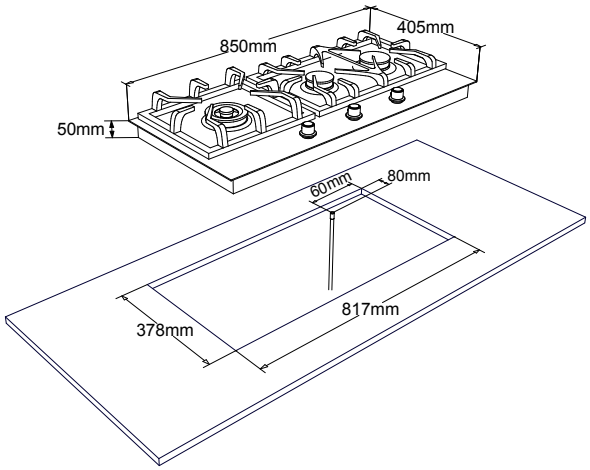


FIG301S1 N/L - 35.2CM GAS COOKTOP (PAGE 27)

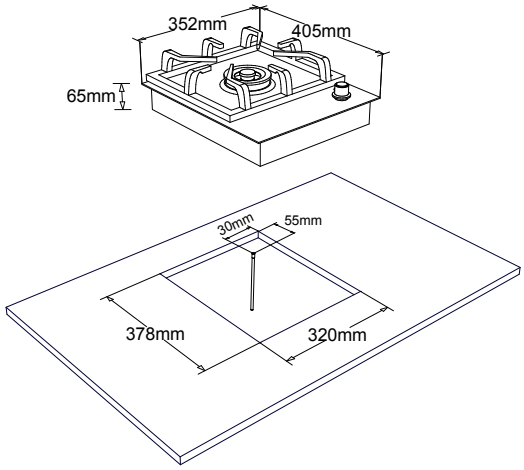
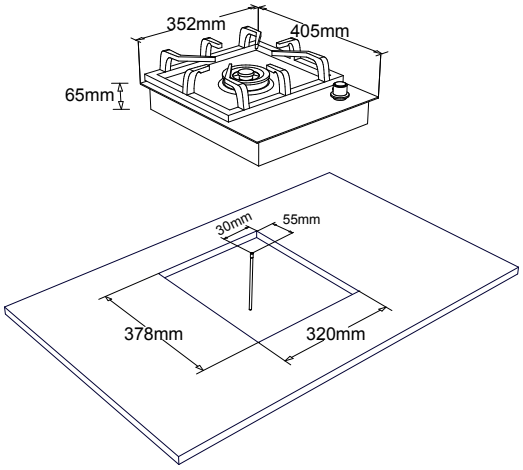
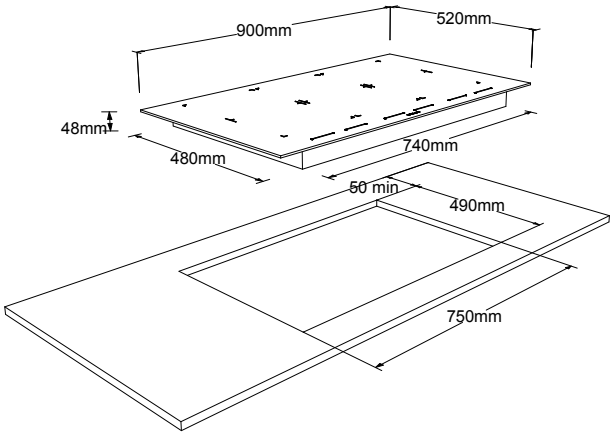


FIG301B1 N/L - 35.2CM GAS COOKTOP (PAGE 27)

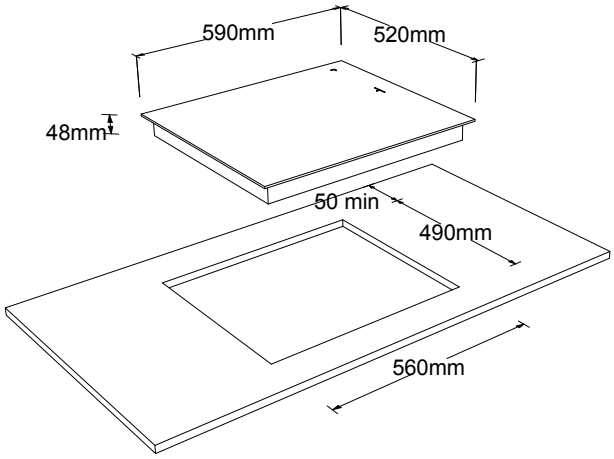


FIX906B1 - 90CM INDUCTION COOKTOP (PAGE 29)

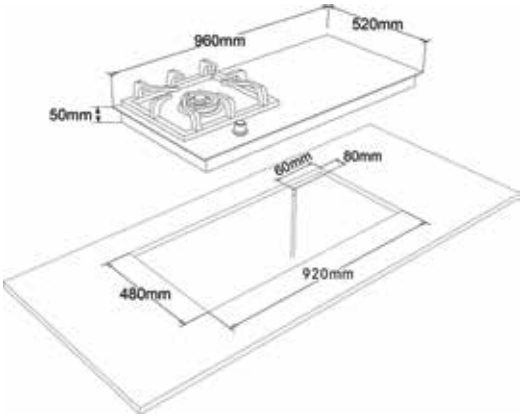


Please refer to installation guides for installation and cabinetry requirements.

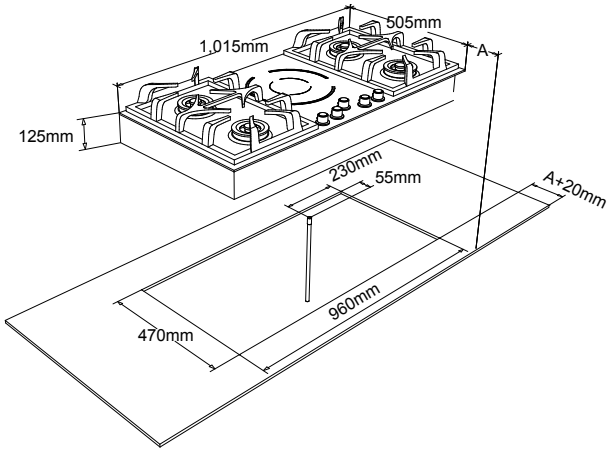
FIX604B1 - 59CM INDUCTION COOKTOP (PAGE 30)



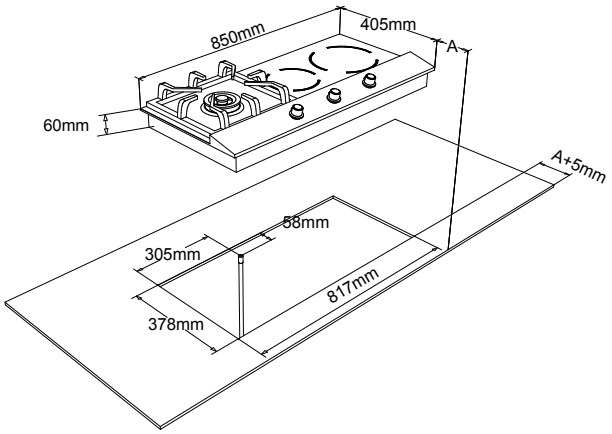
FIXG9041B1 - 90CM GAS COOKTOP (PAGE 33)



FIXG905B1 N/L - 101.5CM MIXED ENERGY COOKTOP (PAGE 34)



FIXG903B1 N/L - 85CM MIXED ENERGY COOKTOP (PAGE 35)



To view full specification sheets visit **franke.com.au**
Please refer to installation guides for installation and cabinetry requirements.

5 YEAR CUSTOMER CARE WARRANTY

All FRANKE professional series appliances come with a 5 year parts and labour warranty. FRANKE will correct, free of charge, any defects in material or workmanship for the period of 5 years, subject to the terms of our warranty stated below. At FRANKE we place great importance on customer satisfaction and that is why we have established a dedicated and experienced customer support team that you can rely on.

Should you ever need to make a warranty related enquiry about your FRANKE product simply call 03 9700 9100 to speak with our friendly customer service consultants. We suggest you have the following information close at hand to make the process as easy as possible.

1. Model number of your appliance
2. Serial number of your appliance
3. A copy of your original purchase receipt
4. Address details of where the appliance is installed

This warranty will be null and void if the appliance is used for outdoor and commercial purposes. Some examples of outdoor and commercial purposes but not limited to, include restaurants, cafés, schools, clubs, alfresco areas with open walls or hoods used above barbecues.

Please note: The benefits provided by this warranty are in addition to all other rights and remedies in respect to the product which the consumer has under the Australian competition and Consumer Act 2010.

1. This warranty only applies for products installed by a qualified person and when provided with a certificate of compliance in accordance with State/Territory laws.
2. This product must be used in accordance with the manufacturer's instructions. This warranty does not apply should the defect in or failure of the product be attributable to misuse, abuse, accident or non-observation of the manufactures instructions on the part of the user. FRANKE appliances does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to install or use the product in accordance with the manufacturer's instructions.
3. The warranty does not cover normal wear and tear, insect or vermin infestation, cosmetic changes, excessive spillage, incorrect or incomplete installation, power surges, incorrect or improper operation, inadequate care and warranty claims.
4. FRANKE Appliances, at its own discretion may replace or repair any defective component(s) to affect a repair due to any faulty workmanship and material. The warranty does not cover breakage of outer glass panels attributed to external damage.
5. The warranty provided is a "Repair Warranty" and in an extreme event if a repair can not take place, a replacement will be provided of an equivalent current model where the balance of the warranty period from the original date of purchase will take affect.
6. This warranty is immediately void if the serial or model number label is removed, defaced, serviced or repaired by a unauthorised/unqualified personal or used for industrial/commercial purposes.
7. Warranty will be only provided when a proof of the original purchase is presented to an authorised dealer or reseller before or at the time of service.
8. This warranty does not cover any corrosion or defect as a result of the product being installed in an environment in which the appliance is protected from the weather.
9. It is the responsibility of the customer to ensure the appliance is easily accessible for a service technician to carry out required repairs. Any obstruction prohibiting access to the product by building materials of any kind will be required to be removed and reinstalled by
the customer.
10. This warranty covers the first 50km travelled by a repair technician to the appliance location and return. Any travel in excess of 50km each way is not covered by the warranty.

FRANKE has a service network in all metropolitan areas and most regional areas. Where the warranty claim has been made outside a radius of 50km from any store where the product can be purchased, the customer is responsible for the cost of delivery to the nearest service agent or the travel cost for a technician to travel to a location outside the 50km radius.

YOUR STATUTORY RIGHTS

FRANKE products fully assures all customers that our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. You are also entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. The benefits under FRANKE's warranty are in addition to other rights you have at law in relation to the appliances or services to which the warranty relates.

FRANKE

MAKE IT WONDERFUL

BOX CENTRE

THE ULTIMATE KITCHEN WORKSPACE

A workspace that combines a washing area and a space dedicated to food preparation, the Box Centre is the perfect solution for those who truly value seamless work processes in the kitchen. When you're not cooking, everything is stored away safely, hygienically and out of sight.

BWX 220-54/27 SBL

BWX 220-54/27 SBR

FRANKE

MAKE IT WONDERFUL

CHEF CENTRE

FOOD PREPARATION AT ITS FINEST

The Chef Centre is an entirely new concept that transforms the sink into the heart of the kitchen. This multifunctional sink seamlessly transforms between a cleaning station and a food preparation centre to fulfill your culinary needs. The versatile storage bins can be removed and washed, ensuring your sink remains clean and hygienic.

CUX 11024-W